

# Havana '59

## APPETIZERS

### Papas Rellenos

Huancaina, avocado, heirloom tomato 7

### Pork Morsels

Mojo marinated pork loin, cilantro sauce 7

### Calamari

Lightly breaded, tomatillo-jalapeno sauce 8

### Spanish Pizza

Changes daily, sans sauce, crispy grilled crust 10

### Jerk Wings

One pound of wings, peach mojo 8

### Seared Big Eye Ahi

Avocado-mango salsa, cucumber slaw, ponzu, malanga chips 14

### PEI Mussels

Green curry-coconut broth, house made chorizo, snap peas, heirloom tomatoes 11

### Guajillo BBQ Chicken Empanada

Candied bacon, house pickle relish 9

### Ceviche

Ahi, swordfish, mango, onion, jalapeno, citrus, plantain and malanga chips 13

### Cuban Nachos

Plantain chips, beef picadillo, melted cheese, onions, peppers, black beans, jalapeños, sour cream, cilantro 8

### Oysters on the Halfshell

Mignonette of the day 10 for 6 / 19 for 12

### Tempura Coconut Shrimp

Guava mustard 11

## SOUPS & SALADS

+ Add Chicken (5) or Shrimp (8)

### Black Bean Soup

Sofrito, coffee, sour cream, plantain chips  
Cup 3 | Bowl 5

### '59 Chopped

Romaine, fresh corn, black beans, red onion, avocado, chorizo, manchego, roasted jalapeño vinaigrette 9

### Manakintowne Mixed Greens

Roasted beets, radish, heirloom tomato, goat cheese, Marcona almonds, lemon agave vinaigrette 10

**Havana '59 Supports Local Farmers and Purveyors.**

## ENTREES

(Chef's recommended wine pairings)

### Steak Frites

Aged, grilled, choice NY strip steak, chimichurri glaze, yucca frites, lime-chile Napa cabbage slaw 28  
(Honig Cabernet Sauvignon)

### Taste of Habana

CHOICE OF ONE OF THREE AUTHENTIC CUBAN SPECIALTIES:

**Ropa Vieja** 19 (Braised flank steak in tomato, peppers, and onions), **Lechon Asado** 17 (Mojo marinated and roasted pork), **Beef Picadillo** 15 (Cuban Chili)

(Bodegas Muga Reserva Rioja)

### Sweet and Sour Big Eye Ahi

Agave-rum-soy glaze, sesame seared bok choy, forbidden rice 27 (Adelsheim Pinot Noir)

### Hawaiian Swordfish

Seared, warm chorizo-mango relish, moros y cristianos, broccolini, smoked plantain puree 26  
(Talbot Logan Chardonnay)

### Sea Scallops

Seared chipotle-sofrito butter, bacon-lime french beans, saffron risotto 27 (Elena Walch Pinot Grigio)

### '59 Paella\*

Seasonal fish medley, shrimp, PEI mussels, Tasso ham, house made chorizo, snap peas, sofrito, white wine, adobo 26 (Macrostie Chardonnay)

### Seasonal Catch

Sauce Veracruz, masa dusted, saffron aioli, patatas bravas, asparagus MP (Newton Red Label Chardonnay)

### Achiote Chicken

Natural airline breast, pigeon pea rice, broccolini, verde jus 15 (Bodegas La Cana Albarino)

### Mofongo

Okra creollia, pink beans & rice, seasonal veg 15  
(A to Z Pinot Gris)

### Cubano

Roasted pork, smoked ham, baby swiss, house made pickles and Cuban bread, sweet potato frites, black beans 17  
(Hitching Post Pinot Noir)

\*Please allow at least 30 minutes for cook time  
Please order 15 minutes before closing

**We are a small staff,  
your patience is kindly appreciated.  
All food is prepared to order.**

20% Gratuity added to tables of 5 or more.

Please see server before you order on parties of 10 or more.  
We prefer that parties of 10 or more pay on one check, as this allows us to serve our guests more efficiently.

Havana '59

We reserve the right to refuse service to anyone

\*These meals are cooked to order. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have a medical condition.

\*\*\*Please notify your server if you have any concerns or known food allergies\*\*\*



## Specialty COCKTAILS

### Dark 'n' Stormy

Goslings ginger beer topped with Goslings Dark Rum

### Pablo's Punch

Cruzan Coconut rum, crème de banana, and pineapple juice

### Ginger Ninja

Meysers Rum, -pineapple juice, Goslinger ginger beer, topped with fresh pineapple & ginger chunks

### Peach Margarita

Zesty Pinnacle Peach with Havana's house made margarita mix

### The Revolution of Limeade

Skyy Blood Orange Vodka, Gran Gala, OJ & fresh Lime juice

### Cuban Cobbler

Dessert AND Cocktail all in one  
Blackberry and Apple Pie Midnight Moonshine with lemon sour and sprite

### Jalapeno Basil Margarita

Jose Cuervo gold tequila and Patron Citronage mixed with fresh basil and jalapeno peppers. It's HOT and SPICY - Just like salsa!

### Gold Rush

Brighten you Day! Builet Bourbon with lemon sour and sugar rim

## Hand-Crafted MOJITOS

(available with sugar-free Mojito mix)

### Original

Castillo rum, fresh mint, fresh lime juice, soda water

### Mango

Our original mojito made with Cruzan Mango rum and fresh mango puree

### Green Apple

Our classic mojito mix with Apple Midnight Moonshine

### Pomegranate

Our original mojito made with 3 Olives Pomegranate vodka and fresh pomegranate puree

### Blackberry

Our Original Mojito made with Bacardi Razz Rum & fresh Blackberry puree

### Passion Fruit

Our original mojito made with Smirnoff Passion Fruit vodka and fresh passion fruit puree

### Pineapple

Our Original Mojito made with Pinnacle Pineapple and fresh mint

### Island Mojito

Our original mojito made with Myers and Cruzan coconut rums with pineapple juice

### Black Cherry

Our original mojito made with Cruzan Black Cherry Rum and Fresh Mint leaves

### +Add a fresh fruit puree to any beverage:

Pomegranate, Strawberry, Black Cherry, Mango, or Passion Fruit for \$1.00 each

## BOTTLED BEER

### Craft

Allagash White  
Bold Rock Cider  
Angry Orchard  
Devil's Backbone  
Vienna Lager (Local)  
Devil's Backbone  
Schwartz Bier Black Lager (Local)  
Dogfish Head 60 Minute IPA  
Duvel Belgian Golden Ale  
Hardywood (Single)  
Legend Brown Ale (Local)  
O'Connors El Guapo IPA (Local)  
O'Connors Great Dismal Black IPA (Local)

### Import

Corona Extra  
Corona Light  
Guinness (can)  
Dos Equis Amber  
Dos Equis Lager  
Modelo Especial  
Negra Modelo  
Pacífico  
Red Stripe  
Stella Artois  
Calsberg

### Domestic

Bud Light  
Budweiser  
Miller Lite  
Coors Light  
Michelob Ultra  
Yuengling

### Non Alcoholic

Becks NA

Bar tabs need to be secured by a major credit/debit card.  
All tabs not closed and signed for will incur an automatic 20% service charge at closing.

We reserve the right to refuse service to anyone.